

BOCCA

'noun - bocca'

Italian word for lips, mouth, cheek, from Latin word - bucca

OUR STORY

The south of Italy, is full of history, wonder, and romance.

It is often referred to as Italy's heart,
especially when it comes to the gulf & city of Naples.

The wonders of the Azure Coast, Sorrento, Positano, Capri, Amalfi etc...
Stir your emotions and give you visions of a Southern Italian holiday filled with colour,
movement, culture, and people who love to celebrate love, food, family and good
times.

Massimo & Salvatore share all of this. Both of them originated from this region,
Massimo from the heart of Naples and Salvatore from Sorrento.

They both bring a world of experience with them, and they both hope that you will truly
enjoy their hospitality as they bring you a taste of Naples right here in Melbourne.

PIZZA

MARGHERITA	16
San Marzano tomato, fiore di latte, basil, parmigiano, extra virgin olive oil.	
NAPOLI	16.5
San Marzano tomato, fiore di latte, olives, anchovies & oregano.	
CAPRICCIOSA	17.5
San Marzano tomato, fiore di latte, basil, leg ham, mushrooms, olives, basil & anchovies.	
CICCIOTTO	18
San Marzano tomato, fiore di latte, basil, parmigiano, extra virgin olive oil.	
SAN GENNARO	18
San Marzano tomato, fiore di latte, grilled eggplant, cherry tomato, basil & chilli.	
VESUVIO	18
San Marzano tomato, fiore di latte, hot salami, mushrooms, peppers & olives.	
BRAVO	18
San Marzano tomato, fiore di latte, pumpkin, pancetta, fontina & rosemary.	
OUR SIGNATURE BOCCA PIZZA	18.5
San Marzano tomato, fiore di latte, Italian sausage, spinach & chilli	
MASANIELLO	18.5
San Marzano tomato, fiore di latte, hot salami, gorgonzola, parmigiano, olives & basil.	
SORRENTO	19
San Marzano tomato, fiore di latte, tiger prawns, garlic & parsley.	
POSITANO	20
In bianco, fiore di latte, prosciutto, mushrooms, basil & truffle oil.	
BOSCO	17.5
San Marzano tomato, fiore di latte, grilled eggplant, zucchini, onion, peppers & garlic.	
GLUTEN FREE PIZZA BASE ADDITIONAL	5

PANE

Garlic and butter infused sour dough bread	4
Herb and butter infused sour dough bread	4

FOCACCIA

Cherry tomato, garlic & oregano	10
Rosemary, sea salt & extra virgin olive oil	10
Olive tapenade & provolone cheese	10
Buffalo Mozzarella & mixed herbs	10

BRUSCHETTA

BRUSCHETTA STRACCIATELLA di BUFALA	15
Buffalo Mozzarella with cherry tomatoes, extra virgin olive oil & fresh basil on toasted stone baked sour dough.	

BRUSCHETTA POMODORO e BASILICO	14
Cherry tomatoes, Spanish onions & fresh basil topped with extra virgin olive oil on toasted stone baked sour dough.	

BRUSCHETTA SALMONE	16
Tasmanian smoked salmon with crème fresh, dill, capers, extra virgin olive oil & aged balsamic vinegar on toasted stone baked sour dough.	

BRUSCHETTA ACCIUGHE & CHERRY TOMATO	15
Anchovies with cherry tomatoes, chilli, garlic, oregano & parsley topped with extra virgin olive oil on toasted stone baked sour dough.	

ZUPPA

MINISTRONE	15
Classic vegetable soup, totally gluten & dairy free, available fresh every day. Served with crusty stone baked sour dough bread or gluten free bread. Seasonal chef specials, a variety of different soups available during our colder months. Please ask our friendly staff.	

BRODETTO di MARE	25
Fish & shellfish soup infused with crab stock, served with crusty stone baked sourdough bread.	

SALADS

- BOCCA GARDEN SALAD** 7
Fresh romaine lettuce with cherry tomatoes, red peppers, green peppers, cucumber & Sicilian olives, dressed with fresh lemon juice, extra virgin olive oil & aged balsamic glaze.
- ROCKET SALAD** 7
Fresh rocket leaves tossed with fresh lemon juice, pine nuts & shaved parmesan.
- CAESAR** 14
Baby romaine lettuce topped with crispy free range bacon, croutons, anchovies & shaved parmesan topped with a poached egg & our home made caesar dressing.
- SARDINIAN TUNA SALAD** 16
Premium tuna blended with beans, fresh chilli, capers, Spanish onions, extra virgin olive oil, herbs & fresh lemon.
- INSALATA MARE e MONTI** 17
Flutes of smoked Tasmanian salmon filled with cream fresh, dill & avocado, on top of a zucchini salad of walnuts served with an aged balsamic glaze.
- ROMAN SALAD** 18
Buffalo mozzarella, Parma ham, marinated roman artichokes, walnuts & Sicilian green olives on top of a bed of fresh rocket, then drizzled with extra virgin olive oil.
- GRILLED CHICKEN CAESAR** 18
Baby romaine lettuce topped with crispy free range bacon, croutons, anchovies, chargrilled chicken breast, a poached egg, shaved parmesan & our home made caesar dressing.
- GRILLED CHICKEN SALAD** 18
Hot chargrilled chicken breast marinated in extra virgin olive oil, parsley & fresh lemon, sitting on a bed of baby cos dressed with avocado, coarse parmesan & topped with an orange pepper dressing.
- SALMON COLETTA** 19
Wrapped Tasmanian smoked salmon with a filling of avocado, shrimps & cocktail sauce.
- SMOKED SALMON CAESAR** 19
Baby romaine lettuce topped with crispy free range bacon, croutons, anchovies, Tasmanian smoked salmon, a poached egg, shaved parmesan & our home made caesar dressing.
- SICILIAN PRAWN SALAD** 21
Chargrilled king prawns tossed with fresh chilli, herbs, lemon & white wine & extra virgin olive oil on top of a crispy salad of baby cos & fresh lemon.

ANTIPASTI - INTERMEZZI

EGGPLANT PARMIGIANA	16
Oven baked layers of eggplant filled with mozzarella cheese, basil, tomato & fresh parmesan. Served with a garden	
CAPRESE SALAD	18
Rocket leaves & cherry tomatoes, topped with layers of buffalo mozzarella & avocado dressed with extra virgin olive oil & fresh basil.	
CALAMARI FRITTI	18
Salt and pepper coated calamari shallow fried & served with home made tartare sauce.	
COZZE NAPOLI	20
Local mussels tossed in garlic, tomato, white wine, parsley & chilli, served with crusty stone baked sour dough bread.	
COZZE MARINARA	20
Local mussels tossed in white wine, garlic, onion, lemon and parsley, served with crusty stone baked sour dough bread.	
MEDITERRANEAN FRITTO MISTO	22
25 Sea salt & black pepper king prawns & baby calamari shallow fried, served with home made garlic aioli & fresh lemon.	
CALAMARI ADRIATICO	22
Chargrilled baby calamari, marinated in garlic, black pepper, chilli, garlic, parsley & extra virgin olive oil, served on a bed of mashed potatoes.	
BOCCA ANTIPASTO FOR TWO	28
Tasmanian smoked salmon, avocado con shrimps, Parma ham with buffalo mozzarella & cherry tomatoes, hot sautéed mushrooms, calamari, roman artichokes, roasted vegetables & Sicilan green olives topped with crostini sticks.	
RISOTTI	
RISOTTO VERDURE	22
Seasonal vegetables with pine nuts topped with shaved parmesan.	
RISOTTO di MARE	25
Fresh seafood, tossed in garlic, wine & napoli sauce.	
RISOTTO FUNGHI & ASPARAGI	22
Fragrant porcini, field mushrooms, onion, garlic, asparagus, white wine.	
RISOTTO POLLO FUNGHI	26
Chicken with spinach, field mushrooms, onions, garlic & cream.	

PASTA

Entre / Main

GNOCCHI ai PESTO

18 / 22

Freshly made gnocchi tossed with semi dried tomatoes, pesto and cream.

GNOCCHI NAPOLI

18 / 22

Freshly made gnocchi tossed with a classic tomato & fresh basil sauce.

LINGUINE BOLOGNESE

18 / 22

Traditional recipe of beef infused with fresh herbs & tomato.

LINGUINE CARBONARA

18 / 22

Strips of pancetta, eggs, cream, parmesan and parsley.

LINGUINE PUTTANESCA

18 / 22

Capers, oregano, olives, garlic, chilli, tomato & anchovies.

PENNE VERDURE

18 / 22

Tossed in extra virgin olive oil, garlic, pine nuts and vegetables, with shaved parmesan.

PENNE AMATRICIANA

18 / 22

Pasta in a sauce of pancetta, tomato, onion, mushrooms and herbs.

PENNE ARRABIATA

18 / 22

Pasta with tomato, garlic and chilli.

AGNOLOTTI della NONNA

18 / 22

House speciality of homemade cheese & spinach filled pasta in a sauce of cream, mushrooms, tomato's & fresh parmesan cheese.

**Agnolotti della Nonna is not available as Gluten free, we apologise for any inconvenience.*

DUCK RAVIOLI

23 / 27

With sage and creamy merlot sauce.

**Duck ravioli is not available as Gluten free, we apologise for any inconvenience.*

PENNE POLLO FUNGHI

23 / 27

Pasta tossed in a chicken ragu with onions, field mushrooms, tomato & cream.

LINGUINE SALMONE

23 / 27

Tasmanian smoked salmon, olives, pistachio nuts, tomato, cream & parsley.

LINGUINE MARINARA

23 / 27

Fresh seafood, garlic and parsley with olive oil or tomato sauce.

LINGUINE PRAWNS & BROCCOLI

23 / 27

Tossed in extra virgin olive oil, garlic, chilli & herbs.

LINGUINE PRAWNS & SCALLOPS

23 / 27

Tossed in extra virgin olive oil, garlic, chilli, herbs & white wine.

** Gluten free & other dietary options available on all other pasta's, please ask our friendly staff.*

POLLAME

- POLLO FUNGHI** 31
Chargrilled chicken supreme in a wine, mushroom & cream sauce.
Served with green vegetables & roasted potatoes.
- POLLO CAPRESE** 31
Chicken supreme with field mushrooms, olives, garlic, chilli and tomato sauce.
Served with green vegetables & roasted potatoes.
- POLLO CARDINALE** 31
Chicken supreme in white wine, asparagus, cream, and mushroom sauce.
Served with green vegetables & roasted potatoes.
- POLLO MILANESE** 31
Chicken scaloppine lightly crumbed.
Served with green vegetables & roasted potatoes.
- POLLO AL VINO BIANCO e LIMONE** 31
Chicken scaloppine grilled with lemon, white wine & parsley sauce.
Served with green vegetables & roasted potatoes.

VITELLO

- VITELLO BOCCA** 34
Veal scaloppine with Parma ham, white wine, butter & sage.
Served with green vegetables & roasted potatoes.
- VITELLO FUNGHI** 34
Veal scaloppine with field mushrooms in wine, white truffle and cream sauce.
Served with green vegetables & roasted potatoes.
- VITELLO PIZZAIOLA** 34
Veal scaloppine with capers, oregano, olives, garlic, chilli,
tomato & anchovies. Served with green vegetables & roasted potatoes.
- VITELLO MILANESE** 34
Veal scaloppine lightly crumbed.
Served with green vegetables & roasted potatoes.
- VITELLO PARMIGIANO** 34
Veal scaloppine topped with shaved ham & cheddar cheese in wine,
tomato and cream sauce.
Served with green vegetables & roasted potatoes.
- BOCCA PICCATINA LIMONE** 34
Veal scaloppine in a white wine, lemon and parsley sauce.
Served with green vegetables & roasted potatoes.

MANZO

RIB EYE CHARGRILLED 350 gm. 39
Beef rib eye steak, flame grilled to your liking.
Served with green vegetables & roasted potatoes.

FILETTO MANZO alla GRIGLIA 250 gm. - EYE FILLET 39
Aged beef tenderloin chargrilled to your liking.
Served with green vegetables & roasted potatoes.

Additional sauces: 3
*garlic butter / barolo 'red wine' / black pepper /
creamy white truffle & field mushroom.*

CATCH OF THE DAY

ROCKLING FILLET 34
Chargrilled - served with green vegetables & roasted potatoes.
Choose either:
chilli & garlic sauce or lemon & white wine sauce.

WHOLE FRESH NZ FLOUNDER 34
Chargrilled - served with green vegetables & roasted potatoes.
Choose either:
chilli & garlic sauce or lemon & white wine sauce.

FISH & CHIPS 27
Rockling fillets *battered* or *chargrilled*.
Served with chips, salad & homemade tartare sauce.

CONTORNI

CHIPS 6

MASHED POTATOES 6

SAUTÉED MUSHROOMS 7

SPINACH WITH GARLIC AND CHILLI 7

FRESH GREEN SEASONAL VEGETABLES 7

ROSEMARY & GARLIC ROASTED POTATOES